35a Hooper and Field S-5 (1934) 1937 MAI Iran MAI
Iraq MHI

I-I
324*
278*

بهار نارنج

Flowers: Bahār-i-nāranj, "spice of orange" (Teh.); Naphae flores (Schl.); neroli.

Ph. Ind. 1: 270.

Field 219; W.H.M.M. 150778; K.B. 309.

The dried flowers of the cultivated orange are sold in bazaars and recommended as a stimulant and to prevent dysentery. Schlimmer refers to Aqua florum aurantii or Aqua naphae as a favorite flavoring agent. The oil contains a nitrogenous substance of exceeding fragrance, anthanilic acid methyl-ester.

برگ نارنج

Leaves: Barg-i-nāranj (Isf.).

Field 429.

Among other uses, the leaves of the orange tree are applied to reduce swollen legs.—For this purpose they are sometimes mixed with *Taxus baccata* L., orange seeds, bitter cane, and hemlock fruits (H.F.).

خلال نارنج

Orange peel: Khalal-i-nāranj, Pust-i-utruj (Teh.); the peel or pericarp in thin shreds.

Field 153; W.H.M.M. 150804, 150896.

[263] Orange peel is an ingredient in the preparation of tincture of cinchona and tincture of gentian. In domestic cookery in Iran it gives a flavor to boiled rice and other vegetables.

• [251] Post-i-nāranj is the fruit which, cut in two and dried in the sun, is sold in the bazaars.

هسته نارنج

Seeds: Hastah-i-nāranj (Teh.).

Field 431.

Orange seeds or pips are bitter. They are first torrefied to remove the husks, and are taken as a stimulating remedy.

Colchicum luteum Baker and **C. speciosum** Stev. (Liliaceae)

سورنجان کرمانی

Surinjān-i-kirmānī (Teh.); Surinjān-i-talkh (Pers.); Hermodactyl, "the finger of Hermes" (Gr.); the corms.

Achundow; Ph. Pers.; Boiss. 5: 155; Schl.; Ait.; Ph. Ind. 3: 496.